

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	PROVISIONS	18	3	Yes	
	PALLETS OF DRY PRODUCT (SUGAR, FLOUR, RICE, ETC.) WERE STORED ALONG THE BULKHEADS OF THE PORTSIDE SHELL DOOR. NUMEROUS BAGS WERE RIPPED AND/OR OPEN WITH PRODUCT SPILLING OUT. RIPPED BAGS WERE PLACED INSIDE GARBAGE BAGS/TRASH CAN LINERS. GARBAGE BAGS ARE NOT FOOD GRADE AND MAY CONTAIN INSECTICIDES AND DEODORIZERS. DIRTY GLOVES, A DIRTY APRON AND A BOX OF PLASTIC GLASSES WERE STORED ON TOP THE PRODUCTS. WHEN PROVISIONS ARE RECEIVED THESE PALLETS OF DRY GOODS ARE MOVED OUT OF THE WAY UNTIL NEW PROVISIONS ARE RECEIVED. THE PALLETS ARE LOCATED IN THE HALLWAY OF THE SHELL DOOR WHERE PROVISIONS ARE LOADED.				
	➤ Relocated Storing facility to Deck 0 to avoid damage of product due to day to day operations. Use of Bags discontinued, new Lexan Containers are being used.				
2	PROVISIONS	15	0	Yes	
	FROZEN CONDENSATE HAD ACCUMULATED ON CARDBOARD BOXES, CAUSES THE BOXES TO BREAK DOWN IN THE WALK-IN FREEZERS. ONE DENTED NUMBER TEN TIN OF PUMPKIN PIE FILLING WAS NOTED IN THE DRY STORAGE AREA.				
	➤ Re-checked and calibrated all Freezers to avoid excessive Condensation. Re-engineered and implemented new cleaning procedures to avoid Condensation.				
	➤ Dented Cans in question were discarded immediately upon discovery. Procedure implemented to ensure all Cans are unpacked in Provisions Area to avoid any transportation into functional areas.				
3	PROVISIONS	19	0	No	
	FROZEN CONDENSATE/ICE HAD ACCUMULATED ON BOXES OF PRODUCT IN THE FREEZERS. CONDENSATE WAS NOTED DRIPPING FROM THE DECKHEAD ONTO THE FLOOR OF EVERY FREEZER. PRODUCT WAS STACKED TO THE DECKHEAD NOT ALLOWING ADEQUATE VENTILATION.				
	➤ Re-checked and calibrated all Freezers to avoid excessive Condensation. Re-engineered and implemented new cleaning procedures to avoid Condensation.				
4	PROVISIONS	17	0	No	
	EVIDENCE OF MELTED ICE CREAM WAS NOTED ON TWO THREE-GALLON CONTAINERS OF ICE CREAM IN THE ICE CREAM				
	➤ Ice Cream was immediately discarded upon discovery and monitoring system has been implemented and enforced.				
5	PROVISIONS	19	0	No	
	ONE THREE-GALLON CONTAINER OF ICE CREAM WAS NOTED ON THE DECK OF THE ICE CREAM WALK-IN FREEZER. ONE PLASTIC JAR OF GREEN OLIVES, FIVE PLASTIC PAIL CONTAINERS OF LEVANT FILLING AND LINGON SYLT PLASTIC WERE NOTED STORED ON THE DECK OF THE DRY STORAGE AREA.				
	➤ Corrected during Inspection.				
6	PROVISIONS	18	0	Yes	
	THREE LEXAN BINS OF CUT VEGETABLES WERE STORED OVERNIGHT UNCOVERED IN THE WALK-IN VEGETABLE COOLER. UNPEELED CARROTS AND UNPEELED TURNIPS WERE STORED IN THE LEXAN BIN WITH DICED CARROTS. A PAN OF LOBSTERS WERE NOT ADEQUATELY COVERED IN THE WALK-IN FREEZER.				
	➤ Corrected during Inspection.				
7	PROVISIONS	12	0	Yes	
	A EMPLOYEE WAS NOTED RINSING HIS HANDS IN THE VEGETABLE PREP SINK NOT WASHING THE IN THE HAND WASH SINK.				
	➤ Reminded about procedures, continuous education and training in progress.				
8	GALLEY	21	0	No	
	THE SOFT SEALANT ON THE NON-FOOD CONTACT SURFACES OF THE HOBART MIXER WAS NOT EASILY CLEANABLE. THE VENTILATION HOOD ABOVE THE FRENCH FRYER STATION WAS DIRTY WITH GREASE RESIDUE.				
	➤ Soft Sealant has been changed to hard sealant.				
	➤ Ventilation Hood cleaned during Inspection.				
9	GALLEY	33	0	No	
	THE BULKHEAD ON THE FAR WALL OF THE DRY STORAGE WAS DIRTY WITH FOOD SPLASH.				
	➤ Corrected during Inspection.				

10	PASTRY AREA	26	0	Yes
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THE FOOD CONTACT SPLASH AREA UNDER THE HOBART MIXER COLLAR WAS SOILED WITH FOOD DEBRIS, GREASE AND POSSIBLY RUST.

➤ [Corrected during Inspection.](#)

11	CREW GALLEY	26	0	Yes
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THE FRENCH FRYER COILS WERE ENCRUSTED WITH CARBONIZED FOOD DEBRIS. THE SECOND FRENCH FRYER WALLS WERE DIRTY WITH FOOD DEBRIS.

➤ [Corrected during Inspection.](#)

12	CREW GALLEY	29	0	Yes
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THE SOUP STIRRING UTENSIL WAS STORED BESIDE THE SOUP KETTLE WITH THE HANDLE EXTENDING INTO THE AREA IN FRONT OF THE HAND WASH SINK.

➤ [Corrected during Inspection.](#)

13	CREW GALLEY	21	0	No
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THE VENTILATION HOOD ABOVE THE FRENCH FRYER STATION WAS ENCRUSTED WITH GREASY RESIDUE. THE SOFT SEALANT UTILIZED TO SEAL SEAMS WAS LOOSE AND HANGING DOWN FROM THE HOOD.

➤ [Corrected during Inspection.](#)

➤ [Soft Sealant replaced through the whole Crew Galley.](#)

14	OFFICERS MESS	16	0	Yes
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THE YOGURT WAS AT 58 DEGREES F IN THE REACH-IN COOLER. THESE ITEMS WERE DISCARDED.

➤ [Corrected during Inspection.](#)

15	CREW GALLEY	20	0	No
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THE MANITOWOC ICE CUBER # U260118 WAS SEALED WITH A SOFT SEALANT INSIDE THE ICE IN. THE SEALANT WAS PEELING AND NO LONGER EASILY CLEANABLE. ALSO A PIECE OF PLASTIC WRAP WAS UTILIZED TO HOLD THE WATER FLAP IN PLACE.

➤ [Corrected during Inspection.](#)

16	CREW GALLEY	37	1	No
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CONDENSATE HAD ACCUMULATED ON THE DECKHEAD ABOVE THE OPEN SOUP KETTLES.

➤ [Re-adjusted maximum heat output from the Kettles to prevent excessive steam build up.](#)

17	CHAMPAGNE BAR	30	0	No
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HAND WASH SOAP WAS NOT AVAILABLE AT THE HAND WASH STATION BEHIND THE BAR.

➤ [Corrected during Inspection.](#)

➤ [New Soap Dispenser installed to be able to easy determine if low content.](#)

18	CHAMPAGNE BAR	29	0	Yes
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THE SODA FOUNTAIN GUN WAS NOTED RESTING IN THE DRAIN OF THE HAND WASH SINK.

➤ [Corrected during Inspection.](#)

19	WINDJAMMER - POTWASH	21	0	No
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MANY OF THE STAINLESS STEEL PANS AND COVERS HAD DINGS AND DENTS WHICH WOULD MAKE CLEANING DIFFICULT.

➤ [New Equipment has been received and issued.](#)

20	WINDJAMMER - HOT GALLEY	21	0	No
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THE HALO HEAT UNITS HAD LOOSE SEALANT, OPEN SEAMS AND OTHER DIFFICULT TO CLEAN FEATURES.

➤ [Eleven new Units are on order, estimated arrival May 2003.](#)

21	WINDJAMMER - CARVING STATION	27	0	No
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THE HEAT LAMPS WERE SOILED WITH A FOOD RESIDUE.

➤ [Corrected during Inspection.](#)

22	WINDJAMMER - CARVING STATION	36	0	No
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THE LIGHT BULB IN THE HEAT LAMPS EXTENDED BEYOND THE METAL SLEEVE.

➤ [New Bulbs are being sourced, for the time being two new Units are in place in the Windjammer Café and Bulbs are shatterproof.](#)

23 **VENTILATION** 37 1 No

SLIME MOLD WAS NOTED GROWING IN THE VENTILATION UNITS AROUND THE CONDENSATE DRAIN PANS.

➤ [Cleaned and sanitized.](#)

24 **CHILD ACTIVITY CENTER** 41 0 No

THERE WAS ONE FOAM PILLOW AND THE SEAM WAS COMING APART EXPOSING THE OPEN CELL FOAM.

➤ [The whole Ball Pit will be removed.](#)

25 **CHILD ACTIVITY CENTER** 41 0 No

THERE WAS AN OPEN CELL FOAM USED ALONG THE WALK IN THE BALL PIT.

➤ [The whole Ball Pit will be removed.](#)

26 **MEDICAL - WARD ROOMS** 08 0 No

THERE WERE NO BACKFLOW PREVENTERS INSTALLED ON THE HOSES OF THE SHOWER HEADS.

➤ [Installed.](#)

27 **POTABLE WATER** 08 0 No

THE SHIP DOES NOT NEED A BACKFLOW ASSEMBLY INSTALLED ON THE FILLING LINE FROM THE BUNKER STATION.

➤ [Noted.](#)

28 **POOL AND SPA MECHANICAL ROOMS** * 0 No

THE CURRENT CONVERSION CHART FOR FREE HALOGEN LEVELS ONLY COVERS A PH OF 7.4.

➤ [New Conversion Charts are on order.](#)

29 **INTEGRATED PEST MANAGEMENT** 40 0 No

THE CURRENT PLAN DOESN'T MENTION NIGHT MONITORING AND EVALUATING THE EFFECTIVENESS OF THE PESTICIDES USED ONBOARD THE VESSEL.

➤ [Standard Procedure was put in place to ensure that the Inspection Logs also include night monitoring.](#)

➤ [IPM plan is being re-evaluated to include all onboard procedures into the contractual obligations of the onboard Pest Control Company.](#)

LEGEND OF THE SEAS

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
30	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .